

ROÏA

Brunch Menu



APPETIZER

Lettuces from our Local farmers
hand-picked lettuces with red wine shallot vinaigrette \$9

Grilled Asparagus
*with pecorino di fossa cheese, parsley, peperoncino
and meyer lemon \$12*

Haricots Verts, New Potato and Maitake Mushroom Salad
*with tarragon, red wine vinaigrette, confit garlic and almonds
with pine nuts and shallot sherry vinaigrette \$14*

Pastry Basket with Homemade Butter and Jam
homemade nutella, orange marmalade, salted maple butter \$14

Fruit du Jour with House-Made Gluten Free Granola
granola of quinoa, coconut, roasted nuts, yogurt and honey \$10

DRINKS

Fresh Squeezed Juice
*orange 5
grapefruit 5*

Espresso
*single 3.5
double 6*

Cappuccino 5

Latte 5

Americano 4

ENTREES

Buttermilk Pancakes
homemade buttermilk pancakes with warm maple syrup \$11

Shakshuka with Grilled Rye
two eggs cooked in spicy tomato sauce and Farm to Hearth grilled rye \$14

Avocado Toast with Fried Eggs
served on grilled sourdough \$14

Eggs Benedict with Asparagus and Bacon
poached eggs, grilled sourdough bread and hollandaise sauce \$14

Egg Sandwich
on brioche, with avocado, bacon and gruyère \$14

ROÏA's Organic Burger
*served on challah bun
with lettuce, tomato, onions and pommes frites \$16*

add cheese \$2 add bacon \$3

Steak and Eggs
*with crispy potato, fried over easy eggs
and salsa verde \$16*

Braised Lamb Belly
with soft polenta, fried egg and chili mostarda \$16

Morel Toast
house-made smoked ricotta, fried egg and pickled ramps \$16

SPECIALTY COCKTAILS

Classic Mimosa
*Prosecco
and fresh squeezed orange juice
12*

Bellini Français
*sparkling rosé
with white peach purée
11*

**San Marzano
Bloody Mary**
*Vodka with San Marzano
tomato juice and spices
10*

ROÏA's Cup
*gin, Dimmi liqueur,
Yellow Chartreuse, cucumber
and tonic
11*

Executive Chef: Avi Szapiro